



Wine Yeast Derivatives

Fermentation aids: SpringCell™ SpringCell™ BIO SpringFerm™ SpringFerm™ Equilibre SpringFerm™ Xtrem ViniLiquid™	Functional products: SpringArom™ SpringCell™ Color SpringCell™ Color G2 SpringCell™ Manno Spring'Finer™ Profilyse® Microfining Profilyse® Protect Profilyse® Roundness
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Allergens

MAIN ALLERGENS (1)	ViniLiquid™		SpringCell™ BIO		All other products mentioned in the list above	
	Voluntary Added	May contain	Voluntary Added	Main contain	Voluntary Added	Main contain
Cereals containing gluten and products thereof	NO	NO	NO	YES	NO	NO
Crustaceans and products thereof	NO	NO	NO	NO	NO	NO
Eggs and products thereof	NO	NO	NO	NO	NO	NO
Fish and products thereof	NO	NO	NO	NO	NO	NO
Peanuts and products thereof	NO	NO	NO	NO	NO	NO
Soybeans and products thereof	NO	NO	NO	NO	NO	NO
Milk and products thereof (including lactose)	NO	NO	NO	NO	NO	NO
Nuts and products thereof	NO	NO	NO	NO	NO	NO
Celery and products thereof	NO	NO	NO	NO	NO	NO
Mustard and products thereof	NO	NO	NO	NO	NO	NO
Sesame seeds and products thereof	NO	NO	NO	NO	NO	NO
Sulfur dioxides and sulphites at concentrations of more than 10mg/kg or 10 mg/liter in terms of the total SO ₂	YES	YES	NO	NO	NO	NO
Lupin and products thereof	NO	NO	NO	NO	NO	NO
Mollusks and products thereof	NO	NO	NO	NO	NO	NO

Allergens (1) as defined by Annex II of Regulation (EU) No 1169/2011 amended
 Gluten free: <20 ppm

Designation – OIV resolution - Shelf life

Products	Designation	OIV – OENO Resolution	Shelf life ¹
SpringFerm™ SpringFerm™ Xtrem Profilyse Protect	Yeast Autolysates	496-2013	3 years
ViniLiquid™	Yeast Autolysates, D.L.-Malic acid, Potassium Metabisulfite	496-2013 30/2004 34/2000	3 years
SpringArom™	Inactivated Yeasts	459-2013	3 years
SpringCell™ SpringCell™ BIO	Cellular Yeast Hulls	497-2013	3 years
SpringCell™ Color	Cellular Yeast Hulls, Inactivated Yeasts	497-2013 459-2013	3 years

SpringCell™ Color G2	Inactivated Yeasts	459-2013	3 years
Profilyse Roundness	Inactivated Yeasts, Yeast Autolysates	459-2013 496-2013	3 years
Profilyse Microfining	Yeast Protein Extracts, Cellular Yeast Hulls, Yeast Mannoproteins	452-2012 497-2013 26-2004	3 years
SpringCell™ Manno	Cellular Yeast Hulls	497-2013	3 years
SpringFerm™ Equilibre	Cellular Yeast Hulls, Diammonium Phosphate, Yeast autolysates Thiamine Hydrochloride	497-2013 15/2000 496-2013 50/2000	3 years

¹ in the conditions of storage mentioned on the Technical Data Sheet and packaging



Manufacturing statement

PRODUCTS	YEAST DERIVATIVES PRODUCTION PLANT	DRYING AND/OR BLENDING AND/OR PACKAGING PLANT
SpringFerm™	BioSpringer France	BioSpringer France Packaging: 25 kg Lesaffre Ingredients Services France Packaging: 1 kg, 10 kg
SpringFerm™ Xtrem Spring'Finer™ SpringFerm™ Equilibre SpringCell™ SpringCell™ Color SpringCell™ Color G2 SpringCell™ BIO SpringCell™ Manno Profilyse Microfining Profilyse Protect Profilyse Roundness	BioSpringer France	Lesaffre Ingredients Services France Packaging: 250g, 500g, 1kg, 10kg, 20kg
ViniLiquid™	BioSpringer France	BioSpringer France Packaging: 6kg, 12kg, 210kg
SpringArom™	Lesaffre Ingredients Services Polska	Lesaffre Ingredients Services Polska Packaging: 10 kg, 25kg Lesaffre Ingredients Services France Packaging: 1 kg, 10 kg
<p>Lesaffre Ingredients Services France, a Lesaffre Group Company, is FSSC 22 000 certified. Address: 67 Rue de la Gare, F 50510 Cérences – France</p> <p>BioSpringer France, a Lesaffre Group Company, is FSSC 22 000 certified. Address: 103 rue Jean Jaurès, 94704 Maisons-Alfort – France 6 rue de Saint-Nazaire, 67100 Strasbourg - France</p> <p>Lesaffre Ingredients Services Polska, a Lesaffre Group Company is FSSC 22000 certified. Address: Ul. Szczytnicka 27 59220 Legnica – Polska</p> <p>Fermentis is a Division of Société Industrielle Lesaffre, a Lesaffre Group Company. Address: BP 3029, rue Gabriel Péri n°137, F 59703 Marcq-en-Barœul - France</p> <p>All certificates mentioned above are available on request.</p>		



Origin

All the yeast derivatives contained in our products are from fungal origin.



REACH / CLP

OIV Designation	REACH/CLP position
Inactivated Yeasts	Inactivated yeasts are dead microorganisms and they are not considered as a substance, a mixture or an article under the REACH Regulation (see ECHA guidance for annex V “Exemptions from the obligation to register”). As a consequence, as yeasts are not considered to be a substance, they do not fall in the scope of the REACH regulation and of the CLP regulation: they are neither subject to registration within REACH framework, nor to any notification within CLP framework regulation.
Yeast Autolysates	REACH registration number: 01-2120771648-40-0000 They are not classified as hazardous according to CLP regulation.
Yeast Mannoproteins	REACH registration number: 01-2120868728-34-0000 They are not classified as hazardous according to CLP regulation.
Cellular Yeast Hulls	REACH registration number: 01-2120868728-34-0000 They are not classified as hazardous according to CLP regulation.
Yeast Protein Extracts	REACH registration number: 01-2119539417-34-0000 They are not classified as hazardous according to CLP regulation.



Animal Free BSE/TSE

There are no protein elements based on animal flour and no fat matter based on animal products used in the production of yeast derivatives.



Antibiotics Free

Even if the antibiotics can be legally used in order to control the microbial development for specific process or application, microbiological control is managed in process according to the conventional way (mechanic, thermal and / or chemical) without introduction of antibiotics in the yeast derivatives.

We believed that compliance with Good Manufacturing Practices integrating application of routinely conventional cleaning operations, and usage of food compatible equipment and adequate engineering, are altogether sufficient in order to satisfactorily manage the yeast process without the usage of antibiotics.



Dioxins

Regulation (EC) No 1881/2006 amended sets maximal rates for dioxins, DL-PCBs and NDL-PCBs in certain foodstuffs. Yeast derivatives as such do not fall within the categories of foodstuffs under Regulation (EC) No 1881/2006 and therefore are not subjected to specific rates in Dioxins, PCBs or PCB-DL-NDL.

Nevertheless, yeast derivatives are regularly submitted to controls for Dioxins, PCB-DL and PCB-NDL.

Results of those analyses have always been below the maximal rates in Dioxins, PCBs and PCB DL NDL set by Regulation (EC) No 1881/2006 especially in vegetable oils and fats:

- All dioxins 0.75 pg OMS-PCDD/F-TEQ/g of fats
- All dioxins and PCB-DL: 1.25 pg OMS-PCSS/F-PCB-TEQ/g of fats
- All PCB NDL: 40 ng/g of fats



Food grade

We apply Good Manufacturing Practices and ensure that all stages of production, processing and distribution under our control satisfy the relevant hygiene requirements laid down in the Regulation (EC) No 852/2004 on the hygiene of foodstuffs. Yeast derivatives are fit for human consumption.

Besides, we have implemented an HACCP study, based on recommendations of Codex Alimentarius (General principles on food hygiene), with control plans, physico-chemical and bacteriological analysis so as to answer to the European rule and to the defined specifications.

In addition, a follow up is carried out concerning the research of chemical contamination every year (heavy metals, pesticides, mycotoxins...).

Non-GMO

The strains used for the production of yeast derivatives do not contain any Genetically Modified Organisms (GMO), as defined by European Directive 2001/18/CE dated 12 March 2001.

As a consequence, we guarantee that yeast derivatives are not subject to any further conditions of traceability and labelling regarding Regulations (EC) No 1829/2003 and No 1830/2003.

Heavy Metals

Yeast derivatives are regularly submitted to tests carried out by external laboratories. Indeed, we have implemented an HACCP study, with control plans, physico-chemical and bacteriological analysis. We certify that our products are conforming to International Oenological Codex:

DESIGNATION OIV	RESOLUTION OIV
Yeast Autolysates	RESOLUTION OIV-OENO 496-2013
Inactivated Yeasts	RESOLUTION OIV-OENO 459-2013
Cellular Yeast Hulls	RESOLUTION OIV-OENO 497-2013
Yeast Protein Extracts	RESOLUTION OIV-OENO 452-2012
Yeast Mannoproteins	RESOLUTION OIV-OENO 26-2004

Non-Ionization / Irradiation

There is no ionization or irradiation treatment to produce yeast derivatives.

Mycotoxins

Regulation (EC) No 1881/2006 sets maximal rates for certain contaminants that may be contained in food including the following mycotoxins: Aflatoxins, Ochratoxin A, Zearalenone, Deoxynivalenol, Fumonisin.

Yeast derivatives are not subjected to this regulation (there is no maximal rate).

We certify that the results of analysis of these mycotoxins comply with the maximum rates set by the Regulation (EC) No 1181/2006.

Nanotechnology

You query us about nanomaterials in yeast derivatives. Nanomaterials are defined in several regulations on the following terms:

“Manufactured nanomaterials” in the Regulation (EU) No 2015/2283,

“Substances in nanoparticulate state” in the French Decree No 2012-232,

“Nanomaterials” in the European commission recommendation 2011/696/UE.

We are able to inform you that, the aforesaid product we are delivering you and the raw materials used for its production do not answer to the above-mentioned definitions.

Non-Radioactivity

Yeast derivatives are produced without radioactive treatment.

NOP (National Organic Program) / Organic

Please consult the link below to have information on the use of the yeast derivatives in organic products:

http://ap.ecocert.com/intrants/fournisseur.php?liste=oenologie&recherche_produit=&id=830&recherche_categorie=0&recherche_statut=1,0,0,0

Please click on the following link to have organic certificate of SpringCell BIO:

<http://certificat.ecocert.com/client.php?!=en&id=3966EF65-FB49-413F-8D94-D9A0AEFC304C>



Pesticides

The European regulations (Regulation (EC) No 396/2005) and the Codex Alimentarius don't fix maximum residue limits of pesticides applicable to yeasts or molasses used as substrate for fermentation.

However, concerning raw products such as beets and canes, there are maximum residue limits. We make regular analysis of contaminants on our raw materials and our finished products. So far the results of the analyses made on the molasses are under the maximum residue limits applicable to sugar beets and sugar canes.

European Regulation (EC) No 396/2005 plans in its annex VI to define transformation factors which will enable to calculate maximum residue limits for processed products. The transformation factors are coefficients which integrate the expected dilution or concentration of the residue of pesticide in the process. We carefully follow the implementation of those transformation factors and we will take them into account in our contaminant monitoring plan as soon as they will be published.

Concerning our finished products, so far the results are:

- Concerning organochlorine: 5 to 50µg/kg depending on molecules
- Concerning organophosphorus: 5 to 50µg/kg depending on molecules
- Concerning the triazoles: < 0.2mg/kg
- Other pesticides researched: 5-50µg/kg depending on molecules



Preservative / Hormone

We don't use any preservative in the process of yeast derivatives except for the ViniLiquid.

Potassium metabisulfite (E 224) and D.L.-Malic acid (E 296) are used in the ViniLiquid as preservatives.

We don't use any hormone in the production of other yeast derivatives.



Stability of the products

The product must be stored/transported in dry conditions and protected from direct heat sources (e.g. sunlight,...). For up to 6 months, the product can be stored/transported at ambient temperature below 25°C (77°F) without affecting its performances. Peaks up to 40°C are allowed for a limited period of time (less than 7 days in total). For prolonged storage times (beyond 6 months) after product has arrived at final destination, Fermentis recommends storage at a controlled temperature (below 15°C).



Vegetarian / Vegan

Yeast derivatives are suitable for vegetarians and vegans.



Kosher

KOSHER PARVE LAMEHADRINE CERTIFICATION	
YES	NO
SpringCell™ BIO SpringFerm™ SpringFerm™ Xtrem SpringFerm™ Equilibre SpringCell™ SpringArom® SpringCell™ Color SpringCell™ Manno Spring'Finer™ ViniLiquid™ SpringCell™ Color G2	Profilyse Microfining Profilyse Protect Profilyse Roundness

Certificate is available on request.



Packaging in contact with foodstuffs

The packaging in contact with the yeast derivatives are in accordance with:

- Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with foodstuffs,
- Regulation (EC) No 2023/2006 on good manufacturing practice of materials and articles intended to come into contact with foodstuffs,
- French Law No 2012-1442 banning food contact materials containing Bisphenol A.

The specific packaging containing plastic materials intended to come into contact with food, are in compliance with Regulation (EU) No 10/2011.

Information provided in this document is based on the state of our knowledge relative to the yeast derivatives at the date of emission of this document. You shall not be held liable for any use of the yeast derivatives not compatible with recommendations proposed by Lesaffre. Information provided in this document does not release the user from ensuring the compliance with regulations linked to its own products, activities and markets.

Annabelle Ducoroy
Quality Department

